

Balsamic Chocolate Truffles



Recipe courtesy of Giada De Laurentiis

Show: Everyday Italian Episode: Care Packages



Level: Easy

Total: 3 hr 35 min

Prep: 25 min

Inactive: 3 hr

Cook: 10 min

Yield: 36 truffles

Ingredients:

- 8 1/2 ounces dark chocolate, chopped (recommended: Valrhona)
- 1/4 cup cream
- 2 teaspoons balsamic vinegar
- 1/2 cup cocoa powder

Directions:

- 1 Melt the chocolate and cream in a double boiler over hot but not simmering water. Place melted chocolate in a small bowl. Stir in the balsamic vinegar. Cool the chocolate in the refrigerator for 1 hour. Remove from the refrigerator and let sit at room temperature for 2 hours, until firm but moldable.
- 2 Use a teaspoon to scoop out chocolate. Use your fingertips to shape into balls about the size of a cherry. Set the chocolate balls on a parchment-lined tray.
- 3 Place the cocoa powder in a small shallow dish. Place 6 truffles at a time in the cocoa powder and roll the truffles around to coat, and return the coated truffles to the baking sheet. Continue with the remaining truffles. Place the truffles in a serving dish or airtight package.

